

## FLAVOR STABILIZATION IN FOODS

### ABSTRACT OF THE DISCLOSURE

Complexing a flavor with a cyclodextrin and then employing the complex in a food, stabilizes the flavor during frozen storage and during microwave cooking.

1. A cyclodextrin complex of a flavor is formed by reacting a cyclodextrin with a flavor. The complex is then used in a food to stabilize the flavor during frozen storage and during microwave cooking.